

RADIO CALL SIGN

Fantasy

5/18/2003

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

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		<u>Celebration Dining Room</u>		
1	33	The deck under the buffet was heavily soiled. The deck drain was covered with debris.	Yes	Area Cleaned
		<u>Dining Room Fwd Port 2nd Pantry</u>		
2	33	Loose soft sealant was noted along the steps to the pantry in the Celebration Dining Room.	Yes	Sealant removed and replaced with grout
		<u>Main Galley – Ladies Toilet Room</u>		
3	30	Paper towels and soap were not provided at the hand wash station. An electric hand drying device was noted in this toilet room. A “wash hands often sign” was not posted over the hand wash sink.		Hand Towels & Soap where refilled, Electric Hand dryer was removed and the signs replaced
		<u>Celebration Beverage Station</u>		
4	27	The technical space of the left juice dispenser was soiled.	Yes	Area Cleaned
		<u>Main Galley – Jubilee Hot Galley</u>		
5	27	The area around the grease chutes in the grill drip pan housings were soiled with grease residue.	Yes	Area Cleaned
6	21	The chute area around the grill drip pan housings was difficult to clean.	Yes	Area Cleaned
7	33	The deck was heavily soiled with food debris under the stoves.	Yes	Area Cleaned
8	29*	Numerous juvenile and adult cockroaches were noted under stoves where the food debris was noted.		In program to eradicate them. Dry dock project has been planed and all preventive measures has been already implemented.
9	33	The cove tile was soiled under cooking equipment.	Yes	Area Cleaned
10	21	The gasket was split in refrigeration unit a 57-F	Yes	Gasket has been replaced.
		<u>Bakery/Pastry</u>		

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11	27	The bottom of the hot plate cabinet was soiled with debris.	Yes	Electrical Area Isolated and area Cleaned
12	21	The plastic coating on the stack oven handles was peeling off leaving difficult to clean surfaces.	Yes	Coating Removed
13	16*	The cooling of potentially hazardous foods such as cream cheese mousse and orange mousse sponge cakes was not adequately monitored. These foods were about 41 degrees Fahrenheit and were stored uncovered. Temperature checks were not made during the cooling process and the cream cheese mousse dessert had been cooling for more than 4 hours and was tested at 50 degrees Fahrenheit.	Yes	Crew Instructed in the correct storage, and monitoring of potentially hazardous food was rechecked as well as training.
		<u>Jubilee Coffee Station</u>		
14	25	A wet rag was noted in the cabinet under the coffee machine. This rag was not stored in a sanitizing solution between uses.	Yes	Item Removed at time of inspection
		Jubilee Service Bar		
15	19	Water was noted in the bottom of the empty portable ice bins.	Yes	The drain tap was open during inspection, crew instructed to leave the tap open when they have finished cleaning
16	20	Excessive sealant was noted in a large open seam under the water reservoir in the upper compartment of the ice machines.	Yes	It will be replaced during dry dock.
17	34	Hot water was not provided at the utility sink.	Yes	Hot water provided
		<u>Jubilee Dining Room</u>		
18	33	Standing water was noted on the deck under the buffet station. The deck under the buffet station was	Yes	Area Cleaned
		<u>Main Galley – Jubilee Hot Galley</u>		
19	29*	3 Juvenile cockroaches and 2 adult roaches were noted on the left tilt skillet.		In program to eradicate them
		<u>Main Galley Potwash</u>		
20	37	Hot and humid air was noted near the sanitizing compartment of the sink. The water temperature was 188	Yes	Crew instructed to use bleach instead of temperature to sanitize

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		degrees Fahrenheit.		
21	22	The solenoid valve was broken at the potwash machine. This unit was out of service.	Yes	Corrected at the time of the inspection
		<u>Main Galley Soup Area</u>		
22	34	The deck drain in the right scupper was clogged.	Yes	Corrected at the time of the inspection
23	34	A leak was noted at the water fountain near the soup area.	yes	Corrected at the time of the inspection
24	29*	A juvenile cockroach was noted under the Lang ovens.		In program to eradicate them. Treatment and inspection has been implemented day and night.
		<u>Celebration Dishwash/Glasswash</u>		
25	26*	A few plates were soiled with food specks and stored as clean in the trolley.	Yes	Items cleaned
		<u>Celebration Wine Cellar</u>		
26	20	The ice machine was posted out of order.	Yes	Machine working
		<u>Appetizer Pantry</u>		
27	20	Refrigeration unit a 21-F was posted out of order.	*	Will be repair in dry dock
28	16*	Cut melons and honeydew melons were tested at 48 degrees Fahrenheit in the walk-in unit. These items were prepared less than 4 hours prior. The cut melons were stored in plastic bins that were covered and stacked. The cooling of these foods was not adequately monitored.	Yes	Crew Instructed in the correct storage, and monitoring of potentially hazardous food
29	20	The blunt end of the Hobart mixer blade was not smooth. The plastic lib for the mixer was cracked.	Yes	Blade was changed for the new one as well as plastic lib.
		<u>Officer's Mess</u>		
30	28	The coffee carafes were not inverted to drain or air dried prior to storage upright and covered for use. Water was noted in the carafes that were out for use in the cabinets.	yes	Crew instructed in the correct storage of these items
31	19	The sneeze guard on the top shelf of the buffet did not adequately protect the foods.	Yes	New design sneeze guard will be installed in dry dock.
		Crew Galley		

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32	26*	The left fan guard in refrigeration unit 3-74 was soiled.	Yes	Item Cleaned
33	20	The fan guards in the refrigeration unit 3-74 were slightly corroded.		Part replaced
34	19	The scoop for the ice machine was stored on the bottom left section of the ice machines. Crew members walking to the preparation sink next to the ice machine could brush against the ice scoop given the limited space between the counter and the scoop.	Yes	Repositioned
35	27	The chute area of the grill drip pan housing was soiled with grease at the right grill.		Area Cleaned
36	20	The right oven under the cook top unit was out of order.	Yes	Corrected
37	20	The ice cream chest freezer was out of order.	*	It will replaced in dry dock
38	21	The bottom panel of the tilt pan was loose.	Yes	Plate secured
39	21	A difficult to clean piano hinge was noted on the bulkhead panel near the fryer.	*	Awaiting a fabricated inspection hatch to be installed
40	27	The piano hinge on the bulkhead panel near the fryers was soiled with grease.	Yes	Item Cleaned
		<u>Crew Mess</u>		
41	16*	Fruit salad made of mixed cut melons, was tested at 52 degrees in refrigeration unit 3-61-F This unit was near the buffet line and the fruit was said to be on time control. A review of the time as a control plan did not specify that this item or any time in the area was on time during lunch. The plan only specified staff breakfast as being on time control. The fruit salad was tested at 11am	Yes	Crew Instructed in the correct storage, and monitoring of potentially hazardous food, HACCP updated.
42	33	The deck behind the large ice machines was soiled.	Yes	Area Cleaned
		<u>Crew Dishwash</u>		
43	22	The final rinse thermometer was inaccurate and registered over 210degrees at the dishwash unit.	Yes	Thermometer changed
		<u>Provisions Fruit Walk-In</u>		

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44	33	The deck was soiled near the shelving unit legs.	Yes	Area cleaned
		<u>Provisions – Vegetable Preparation</u>		
45	20	The food contact surfaces of the Manhart Chopper were not smooth and easy to clean.	Yes	Replaced with the new one.
46	21	The non –food contact surfaces of the Manhart Chopper were not smooth and easy to clean.	Yes	Replaced with the new one.
47	30	A waste receptacle was not provided at the hand wash sink.	Yes	Receptacle replaced
		<u>Provisions – Buffet Pantry</u>		
48	20	An open seam was noted on the back plate of the slicer.	Yes	Sealant replaced
		<u>Provisions Dry Stores 2</u>		
49	33	The deck in this area was in disrepair.	Yes	Floor repaired
		<u>Provisions Corridor</u>		
50	33	Debris from deck scraping was noted in front of the oil storage cabinets	Yes	Area cleaned
		<u>Provisions - Beer and Soda Walk-in</u>		
51	21	Carpet was noted on the bottom of the transport trolley used for the beer and soda cases. This carpet was not easy to clean.	Yes	Carpet removed and replaced with new surface
52	27	The carpet on the transport trolley was soiled.	Yes	This is to be replaced
		<u>Lido Bar Starboard</u>		
53	34	A leak was noted at the waste line for the hand wash sink.	Yes	Correct at time of inspection
54	34	Cold water was not provided at the utility sinks at the end of the bar.	Yes	Corrected
		<u>Lido Bar Pantry Starboard</u>		
55	38	The door of the cleaning locker was missing. A sign was not provided for the Cleaning Locker.	Yes	Door and sign replaced
		<u>Lido Bar Port Pantry</u>		
56	08	An air gap or backflow prevention device was not provided	Yes	Back flow added,

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		at the spray hose.		
		<u>Provisions – Dry Stores 1</u>		
57	19	The box of split peas was not adequately sealed.	Yes	Crew instructed that when a box is opened they need to place into a lexon with a lid
		<u>Medical</u>		
58	02	The position of the crewmembers was not noted in the standardized gastrointestinal illness log.	Yes	Staff instructed in fill out the information
		<u>Sushi Bar</u>		
59	33	A soiled large towel was noted on the deck under the counter.	Yes	Item removed at time of inspection
60	30	A “wash hands often” sign was not posted over the hand wash sink.	Yes	Sign installed
		<u>Casino Bar</u>		
61	36	The bulbs over the counter and even the liquor bottles with the pour spouts were not adequately shielded. The light bulbs over the coffee machine were not shielded or shattered.	Yes	Bulbs replaced
62	33	The deck bulk-head juncture was soiled under equipment.	Yes	Area Cleaned
		<u>Food Service General</u>		
63	33	The bulkheads were difficult to clean due to damaged and loose bulkhead panels. Bulkhead penetrations were not adequately sealed. Damaged deck tiles were noted in many food service areas. The scuppers were noted to have corrosion and have peeling paint making them difficult to clean.		On going project
64	21	Oven thermometers were noted in the hot hold cabinets. The lowest temperature on these thermometers was 200 degrees Fahrenheit.		The new thermometers were placed inside the hot holding cabinets.
		<u>Lido Hot Galley</u>		
65	38	The undercounter refrigerator unit L-2F was marked “Out of Order”	Yes	Repaired

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		<u>Lido Buffet Line</u>		
66	21	The gaskets were stained on many of the undercounter reach-in refrigerators.	Yes	Repaired
		<u>Lido General</u>		
67	21	Many of the gaskets on the refrigeration units were not tight fitting.	Yes	Repaired
		<u>Lido Buffet Line</u>		
68	21	The label on the thermo range unit was in poor condition.	Yes	New Label has been posted.
69	27	There was a food residue around the edges of the label on the thermo range unit.	Yes	Area Cleaned
		<u>Lido Galley</u>		
70	16*	Cut melon, milk and yogurt all had an internal temperature of 48 degrees Fahrenheit in refrigeration unit L-6-F.	Yes	Crew Instructed in the correct storage, and monitoring of potentially hazardous food
71	20	The plastic wrap was in a cardboard container.	Yes	Changed to correct container
		<u>Lido Buffet Line</u>		
72	21	The label on the thermo range was in poor condition.		Items being ordered
73	27	There was a food residue around the edges of the label on the thermo range unit.	Yes	Area Cleaned
		<u>Lido General</u>		
74	33	The deck was soiled underneath larger equipment and stainless steel cabinetry.	Yes	Area Cleaned
		<u>Lido Starboard Aft Buffet</u>		
75	39*	Two juvenile roaches were observed in this area.		In program to eradicate them
		<u>Lido General</u>		
76	21	Loose sealant was noted in the exhaust hoods in this area.	Yes	Sealant being replaced
		<u>Lido Warewash</u>		
77	22	The final rinse had an erratic spray pattern.	Yes	Corrected

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78	22	Steam/water combination was noted coming out of the final rinse nozzle.	Yes	Corrected
		<u>Child Activity Center</u>		
79	41	A child size toilet was not provided.		Need to clarify size – as per on board Youth director it meets the requirements
		<u>Whirlpools</u>		
80	*****	The proper conversion chart was not provided for the milivolt conversion for the pH range between 7.2 – 7.8.		
		<u>Salad Buffet</u>		
81	27	The technical space of the buffet line was very dusty.	Yes	Area Cleaned
82	33	There were some missing bulkhead tiles in this area.	Yes	The new tiles were installed.
		<u>Ventilation</u>		
83	41	Not all of the air conditioning unit had inspection ports; however, this may be completed during the upcoming drydock.	Yes	It will be evaluated during the upcoming dry dock operation.
		<u>Integrated Pest Management</u>		
84	40	The IPM plan did not specifically mention day or night monitoring.	Yes	It has been corrected. New Plan has been in place.
85	*****	It might be a good idea to also document the time at which inspections are conducted.	*	
		<u>Potable Water</u>		
86	08	When testing is conducted on the larger testable backflow devices the pressure difference between the two chambers should be recorded.	Yes	Record in Place
		<u>Children's Pool</u>		
87	10	Ensure the drain cover is anti-vortex.	Yes	Will be re-check in dry-dock.